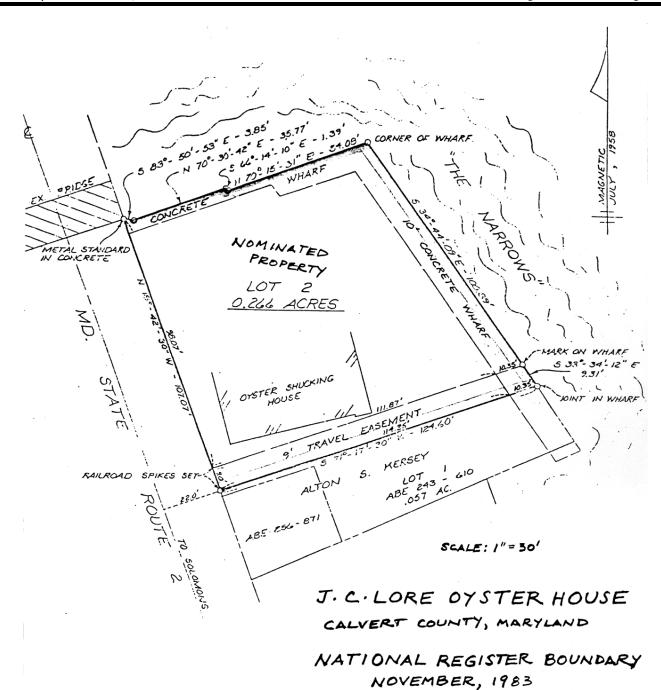
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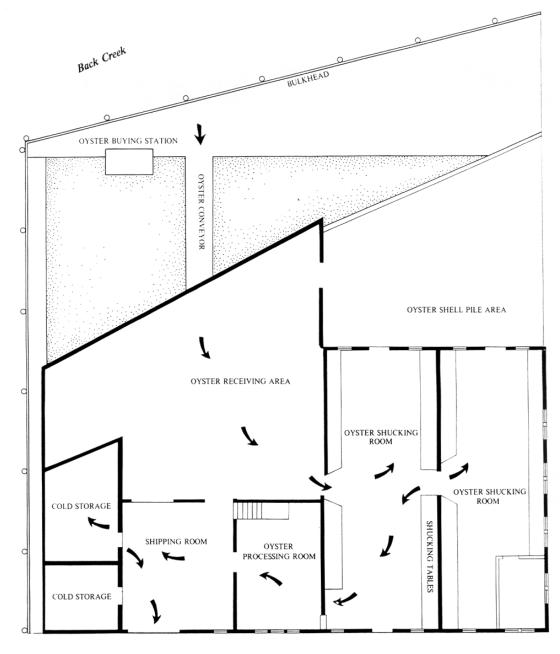


Fig. 50. Floor plan of the J. C. Lore & Sons oyster house. Arrows trace the route of an oyster from the buying station on Back Creek to the front door of the shipping room from which oysters were loaded onto trucks for shipment. Note the truck backed into the shipping room entrance in fig. 49.

Floor plan of J.C. Lore Oyster House, Solomons (Calvert County), Maryland, taken from Paula J. Johnson, editor, Working the Water: The Commercial Fisheries of Maryland's Patuxent River (Charlottesville, Virginia: The Calvert Marine Museum and The University Press of Virginia, 1988).

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Photo 1. Exterior view of J.C. Lore Oyster House, Solomons (Calvert County), Maryland, from Solomons Island Road. Photo by Paula Johnston, ca. 1985 courtesy Calvert Marine Museum.



Photo 2. J.C. Lore Oyster House, Solomons (Calvert County), Maryland, an exhibit for the Calvert Marine Museum. NPS photo by Candace Clifford, 1993.

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Photo 3. J.C. Lore Oyster House, Solomons (Calvert County), Maryland, view from waterfront. NPS photo by Candace Clifford, 1993.

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Photo 4. Interior view of J.C. Lore Oyster House, Solomons (Calvert County), Maryland, showing blow tanks and the skimmer. Photo by Paula Johnson, ca. 1985, courtesy Calvert Marine Museum.

NPS Form 10-900

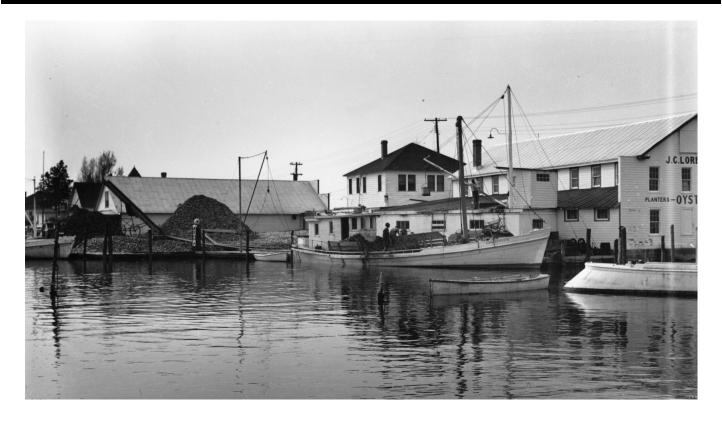
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Figures

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Photos 5 and 6: Exterior view of J. C. Lore Oyster House, Solomons (Calvert County), Maryland, showing oysters being unloaded from buyboat Sidney R. Riggin, ca. 1955. Photo courtesy of Calvert Marine Museum, photographer unknown.



Photo 7. Joseph C. Lore, Sr. (right) and Walter Harten in processing room at J.C. Lore Oyster House, Solomons, Maryland, ca. 1935. Can sealing machine shown at right. Photo courtesy of Calvert Marine Museum.



Photo 8. Joseph C. Lore, Sr., and workers in shucking room of J.C. Lore Oyster House, Solomons, Maryland, ca. 1935. Photo courtesy of Calvert Marine Museum.



Photo 9. Austen Gross (left) and Joseph Gross moving oysters at J.C. Lore Oyster House, Solomons, Maryland, ca. 1940. Photo courtesy of Calvert Marine Museum.



Photo 10. Oyster shuckers at the J.C. Lore Oyster House, Solomons, Maryland, n.d. Photo courtesy of Calvert Marine Museum.



Photo 11. Shucker opening an oyster at J.C. Lore Oyster House, Solomons, Maryland. Photo courtesy Calvert Marine Museum.



Photo 12. Joseph C. Lore, Jr., recording daily output of each oyster shucker in ledger at J.C. Lore Oyster House, Solomons, Maryland, ca. 1968. Photo courtesy Calvert Marine Museum.



Photo 13. J. C. Lore, Jr., washing shucked oysters at J.C. Lore Oyster House, Solomons, Maryland, ca. 1968. Photo courtesy Calvert Marine Museum.

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Photo 14. J.C. Lore, Jr., measuring shucked oysters at J.C. Lore Oyster House, Solomons, Maryland, ca. 1968. Photo courtesy of Calvert Marine Museum.



Photo 15. Joseph C. Lore, Jr., weighing oysters at J.C. Lore Oyster House, Solomons, Maryland, ca. 1968. Photo courtesy of Calvert Marine Museum.



Photo 16. J. C. Lore, Jr., filling oyster cans with shucked oytsters at J.C. Lore Oyster House, ca. 1968. Photo courtesy of Calvert Marine Museum.

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16. PANNED OYSTERS

l pt. oysters 2 tbsp. butter 2/2 cup cream Salt

Cayenne pepper

Heat the butter in a saucepan and add the oysters. When the edges of the oysters begin to curl, add the cream, salt, and cayenne.

17. SCALLOPED OYSTERS

l qt. oysters and their liquor Salt
Dry bread or cracker crumbs Butter

Take 1 quart of oysters, put in layers in baking dish, alternating with dry bread or cracker crumbs, and season to taste. When dish is filled, add strained oyster liquor and sufficient milk to moisten. Cover top with crumbs and tablespoonful butter in bits. Bake $\frac{1}{2}$ hour in hot oven.

18. OYSTER STUFFING FOR TURKEY OR GOOSE

l pt. oysters 2 tsp. lemon juice 1 tsp. chopped parsley 1½ cup cracker Salt

crumbs Pepper
Mix the crumbs, butter, parsley, lemon juice and seasoning, and roll the oysters in the mixture so that each is well covered. Stuff all into the turkey or goose. If desired, the oysters may be chopped coarsely. For a large fowl, it will be necessary to in-

crease this recipe, using the same proportions, in order to obtain sufficient stuffing.

19. OYSTERS IN CREAM

l pt. oysters
2 tbsp. butter
1 cup cream
Sliced bread, ¼-inch
thick
4 tbsp. fine bread
crumbs
l tsp. salt
1½ tsp. pepper

Fry bread to a golden brown, in butter. Drain and pick over oysters. Melt butter, add cream, and bring to the scald. Add oysters, salt, pepper, and heat until edges of oysters curl. Just before removing from stove, scatter in the crumbs. Place fried bread in bottom of hot dish and pour oyster mixture over it. Serve at once.

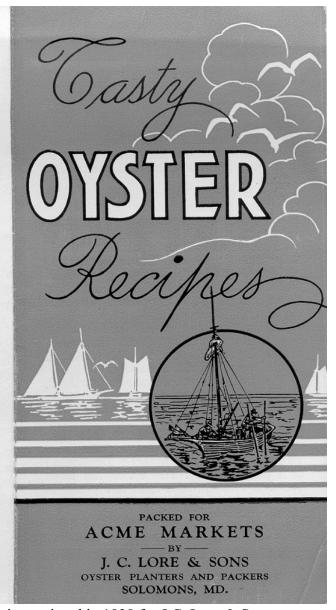


Photo 17. A promotional brochure of oyster recipes printed in 1938 for J.C. Lore & Sons. Courtesy of Ralph Eshelman.